



Caprice bistro



New Year's Eve Dinner

\$45

Appetizers

Choice of:

Lobster Bisque smooth, creamy soup, made from lobster shells, brandy, tomato

Escargots Saint Sylvestre garlic, roquefort cream sauce

Frog Legs pan fried w/ Provençal vinaigrette

Petite Charcuterie (Duet of Pates, Saint Angel cheese, cornichons, crostinis....)

Salad Nouvel An Artisan lettuce, goat cheese, croutons, Verjus dressing

Entrees

Choice of:

Duck Duo Pan seared breast and confit, gastrique orange sauce

Salmon "en croute" baked in puff pastry, w/ Beurre Blanc

Beef Short ribs Bourguignon style, jardiniere, yukon gold mashed potatoes (add 5\$)

Seafood Waterzooi Selection of freshest seafood, shellfish in herb cream broth

Rabbit braised in mustard sauce, with pasta

Dessert

The Triplet of Homemade Desserts



Thierry Moity: Chef Owner - Patricia Moity: Host

910.815.0810

Capricebistro.com

(Cork Fee \$25)